



Menu & Pricing Effective January 2, 2017

## ***Hors d 'Oeuvres*** ***Listing for Custom Menus***

### ***Meat Hors d 'Oeuvres:***

Beef Carpaccio with Roasted Garlic Aioli  
Beef Marsala Satays  
Beef Teriyaki-Glazed Satays  
Beef Tenderloin Mini-Wellingtons (*Add \$2 Per Person*)  
Blackened Beef Tenderloin Bites with Béarnaise (*Add \$2 Per Person*)  
Baby New Zealand Lamb Chops with Mint Pesto Jam (*Add \$2 Per Person*)  
Baked Stuffed Mushrooms with Italian Sausage Marinara  
Italian Mini Meatballs with Fra Diavolo Sauce  
Pigs in a Blanket with Dijon Aioli  
Prosciutto Wrapped Honey Dew

### ***Poultry Hors d 'Oeuvres:***

Chicken Marsala Satays  
Orange-Ginger Chicken Satays  
Sesame-Crusted Chicken Satays with Spicy Peanut Sauce  
Sweet & Sour Chicken Satays  
Teriyaki-Glazed Chicken Satays  
Smoked Chicken Quesadilla Cones with Pepper Jack Cheese & Salsa  
Peking Duck Wontons with Mandarin Orange Soy Sauce & Scallion (*Add \$1 Per Person*)

### ***Seafood Hors d 'Oeuvres:***

Baby Maryland Crab Cakes with Lemon Aioli  
Crab Imperial Stuffed Mushrooms  
BBQ Applewood Bacon-Wrapped Scallops (*Add \$1 Per Person*)  
Honey Maple-Glazed Bacon-Wrapped Scallops (*Add \$1 Per Person*)  
BBQ Applewood Bacon-Wrapped Shrimp  
Fried Coconut Shrimp with Pineapple Chili Sauce  
Honey Maple-Glazed Bacon-Wrapped Shrimp  
Smoked Salmon on Pumpnickel with Dill & Caper Cream Cheese (*Add \$1 Per Person*)  
Jumbo Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce (*Add \$2 Per Person*)  
Ahi Tuna Tartare on Crispy Wontons with Sriracha Aioli (*Add \$2 Per Person*)

### ***Vegetarian Hors d 'Oeuvres:***

Butternut Squash Soup Shooters with Toasted Pumpkin Seeds  
Raspberry-Almond Brie en Croûte  
Fig & Mascarpone Phyllos with Maple-Honey-Bourbon Glaze  
Fresh Fruit Skewers with Raspberry Yogurt Dip  
Mini-Grilled Cheese Sandwiches with Tomato Bisque Shooters  
Spanakopita (Spinach & Feta Pastry Puffs) with Honey-Maple Glaze  
Tomato & Basil Bruschetta with Drizzled Balsamic  
Tomato & Mozzarella Caprese Skewers with Fresh Basil & Balsamic Glaze  
Vegetable Egg Rolls with Sweet Chili Sauce